

Dinner Rolls

Ingredients

- 1/2 cup water - 110°F
- 1 packet active dry yeast
- 4 tbsps sugar
- 1 cup whole milk
- 4 tbsps butter, melted
- 4 tsps salt
- 4 cups all-purpose flour
- 4 tbsps Extra melted butter for brushing on top

Preparation - Dough

1. Pour the water into the bowl of a stand mixer.
2. Stir in the yeast and 2 tbsps sugar, cover the bowl with plastic wrap and set aside for 10 minutes, until frothy.
3. Heat the milk to 105°F, add to bowl with water along with the melted butter.
4. Add remaining 2 tbsps sugar and salt and stir to combine.
5. Add the flour and attach the dough hook to the mixer. Let it run on medium low for 2 to 3 minutes until the dough comes together and begins to look smooth.
6. Knead dough for an additional 2 minutes by hand, until elastic.
7. Place dough into an oiled bowl, cover with a cloth and allow to rise for 1 hour.

Preparation - Baking

1. Pre-heat oven to 400°F
2. Lightly oil 2 8x4 baking pans.
3. Take the puffed dough out of the bowl and press lightly to release the air. Pat it into a disc roughly 12" wide and divide into 16 equal triangles.
4. Roll each triangle into a ball, then shape by lightly flattening the ball, then bringing the sides of the ball up and pinching them together.
5. Place each shaped ball of dough in the pan, leaving a little space between them. Cover with plastic wrap and allow to rise for 20 to 30 minutes until doubled. Dough balls will stick together.
6. Brush the tops lightly with melted butter, then bake for 20 minutes.
7. Remove from oven and immediately brush with remaining melted butter. Remove from

baking pan and allow to cool for 5 minutes before serving.

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